Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of claims:

1. (Currently Amended) A method for operating a bakery cafe, comprising: mixing, shaping, and scoring dough for use in baking artisan breads in a fresh dough facility that is positioned behind a partial-wall adjacent to a customer area, the partial-wall having a transparent portion through which the fresh dough facility is visible and being limited in height to allow conversations between a customer within the customer area and a baker operating within the fresh dough facility; baking the artisan breads in an oven viewable from the customer area; moving at least a portion of the baked artisan breads to a display area viewable from the customer area; accepting an order directed to purchasing at least one of the baked artisan breads; and fulfilling the order by making a cafe sandwich using at least one of the baked artisan breads staged at a food product preparation station.

2-3. (Cancelled).

4. (Currently Amended) The method as recited in claim 1, wherein fulfilling the order further comprises making a soup bowl using baked artisan bread.

5. (Currently Amended) The method as recited in claim 1, wherein the display area comprises shelving with wire baskets located in an area behind an order entry station opposite the customer area.

6. (Cancelled).

7. (Original) The method as recited in claim 1, wherein the customer area comprises customer seating.

8. (Original) The method as recited in claim 1, wherein the transparent portion extends downward to a height of approximately three feet to thereby allow children to view actions within the fresh dough facility.

9. (Original) The method as recited in claim 1, wherein the fresh dough facility includes a table positioned adjacent to the partial-wall.

10. (Original) The method as recited in claim 1, wherein the fresh dough facility is located in an area adjacent to an entry vestibule of the bakery cafe.

11. (Original) The method as recited in claim 10, wherein the fresh dough facility is located intermediate the entry vestibule and the display area.

12. (Original) The method as recited in claim 1, wherein the partial-wall has a height of approximately five feet.

13. (New) A method for operating a bakery cafe, comprising: mixing, shaping, and scoring dough for use in baking artisan breads in a fresh dough facility that is positioned behind a partial-wall adjacent to a customer area, the partial-wall having a transparent portion through which the fresh dough facility is visible and being limited in height to allow conversations between a customer within the customer area and a baker operating within the fresh dough facility; baking the artisan breads in an oven viewable from the customer area; moving at least a portion of the baked artisan breads to a display area viewable from the customer area, the display

area comprising shelving with wire baskets located in an area behind an order entry station opposite the customer area; accepting an order directed to purchasing at least one of the baked artisan breads; and fulfilling the order.

14. (New) The method as recited in claim 1, wherein fulfilling the order comprises making a cafe sandwich using baked artisan bread.

15. (New) The method as recited in claim 1, wherein the baked artisan bread used to make the cafe sandwich is staged at a food product preparation station.

16. (New) The method as recited in claim 1, wherein fulfilling the order further comprises making a soup bowl using baked artisan bread.

17. (New) The method as recited in claim 1, wherein the customer area comprises customer seating.

18. (New) The method as recited in claim 1, wherein the transparent portion extends downward to a height of approximately three feet to thereby allow children to view actions within the fresh dough facility.

19. (New) The method as recited in claim 1, wherein the fresh dough facility includes a table positioned adjacent to the partial-wall.

20. (New) The method as recited in claim 1, wherein the fresh dough facility is located in an area adjacent to an entry vestibule of the bakery cafe.

21. (New) The method as recited in claim 10, wherein the fresh dough facility is located intermediate the entry vestibule and the display area.

22. (New) The method as recited in claim 1, wherein the partial-wall has a height of approximately five feet.